

CLASSIC ESCARGOTS IN A PASTA SHELLS



INGREDIENTS

10



- 60 Petit Gris de Namur (snails)
- 60 orecchiette
- 375 g Bresc premium basil pesto
- 250 g breadcrumbs
- cress

PREPARATION METHOD

Cook the pasta. Heat the snails slightly. Fill each orecchiette with a snail, then cover with the pesto. Use the breadcrumbs and pesto to make a crumble. Garnish with cress.